

 Electrolux

Granul-line Pot washers



## Granul-line

The Granul-line offers the maximum possible performance for utensil washing: a combined washing action of granules, detergent and water ensure that even the dirtiest utensils wash-up perfectly. Whether pots, pans or gastronorm containers are washed, the result is always the same, truly amazing.



WTGL08



WTGL05



WTGL04

## How do they work?

Granules are mixed together with water and detergent, pumped at high pressure against the pots and pans. The granules provide enough friction to remove even hard water baked on food. Once the granule cycle is finished, the Granul-line continues washing for 1 minute with just water to remove any granules that may have become attached to a pan. A final rinse of 85°C for 30 seconds provides the necessary hygiene to finish the job.



No more back breaking scrubbing for kitchen staff because only the light scraping away of bulky food is required. Granul-line does the rest.

This either leaves the workers staff free to perform other tasks or even reduces the number of workers in the pot washing area.

Water and detergent consumption is also minimised and hygienic results are guaranteed.



### The granule

The heart of the system is the granule. It is made from a special plastic, approved even by the **FDA**, and not hazardous if accidentally swallowed. It is very resistant against acids and alkaline chemicals as well as elevated temperatures **up to 150°C**. It is harmless to sewage systems and degrades with water and carbon dioxide.

WTGL04 incorporates a fixed capacity pot rack perfect for medium sized kitchen installations **up to 500 meals** per day. Compact design, occupying only 5m<sup>2</sup> area.



WTGL04 includes a condensing unit, therefore **no ventilation hood** is required above the machine in order to vent the steam. The rinse is provided by an atmospheric boiler with a rinse booster pump to guarantee both a **constant pressure** and **rinse temperature**.

Capacity of 4 GN 1/1(200mm deep) or 8 GN 1/2 (200mm deep) containers with a washing result of 65 GN 1/1 containers per hour.



# Accessories



Flexible insert for kitchens needing to wash a mix of pans, (**saucepans, pots, basins** etc). Combined with other accessories, it allows an even more varied collection utensils to be washed.



Insert which allows GN containers of all sizes to be washed, **from small 1/9 to large 2/1** as well as medium to large size pots. The middle divider can easily be moved to the right for washing various sorts of utensils.



Insert that allows the washing of Gastronorm containers **from GN 1/9 to GN 1/1**.



Insert for washing lids and trays. Can also be used for **smaller trays** and other **flat** utensils.



The largest Granul-line model having an 8 gastronorm container capacity, ideal for large kitchens **up to 2000 meals** per day in the fixed rack version or **3000 meals** per day in the roll-in version.



Fixed rack version occupies only 5m<sup>2</sup>. The roll-in rack version allows a greater capacity because while one rack is washing, another one can be prepared.

The cassette is designed to accept mixed items in one wash cycle. Spray pipes can easily be removed without the use of tools. Pre-arranged for detergent and rinse aid dosing equipment.

WTGL08 incorporates a condensing unit that means **no ventilation hood** is required above the machine to vent steam. The rinse is provided by an atmospheric boiler with rinse booster pump to guarantee both a constant pressure and rinse temperature.

The fixed rack version is able to wash **115 GN 1/1** containers per hour. The performances of the roll-in versions are: **122 GN 1/1** containers for the single rack and **144 GN 1/1** containers per hour for double roll-in.



# Accessories



Multirack capacity 8 GN 1/1 for **pots, pans, bowls, dough hooks** and all types of 1/1 and 2/1 Gastronorm containers stacked directly in the lower part of the rack without accessories.



Utensil holder for **ladles, whisks** and similar items. It is placed in one of the upper runners in the rack.



Inserts for **lids, trays** and similar utensils. It is best placed in the lower runners of the cassettes.



Cassette trolley for the simple and ergonomic handling of cassettes.



Roll-in double rack version: increased loading/unloading efficiency allows a washing capacity of 144 GN 1/1 containers per hour.

WTGL05 is a hood-type pass-through model ideally suited to restaurants where a large number of pots are used suitable for **800 meals** per day establishments. Compact design, requiring light pre-scraping and exit table, occupying only 5m<sup>2</sup> area.



Hood lifting is fully automatic. The rinse is provided by an atmospheric boiler with rinse booster pump that guarantees both a constant pressure and rinse temperature.

Capacity of 5 GN 1/1 (100mm deep) containers equivalent to 112 GN 1/1 containers per hour.

WTGL05 incorporates a condensing unit.



# Accessories



Holder for **pots, saucepans, basins** or smaller preparation containers.  
**Ladles, beaters, spatulas** and similar utensils can be washed in the wire basket in the middle of the holder.



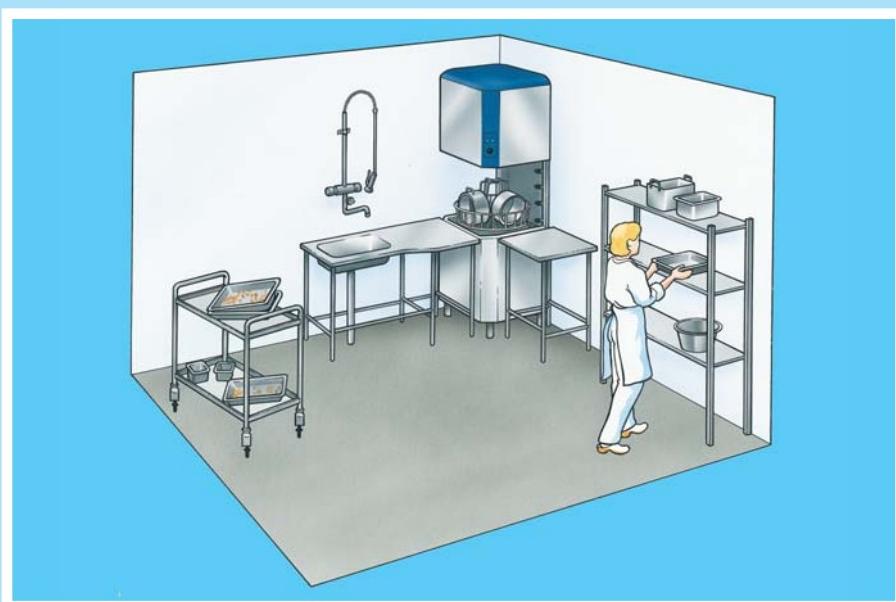
Standard included wash basket for kitchens using GN containers. Capacity is 5 GN 1/1, max depth 200mm. The basket can also be used for ABC containers.



Flexible pot holder for larger pots and pans. Stretch the rubber bands around the items to keep them from moving during the wash cycle.



Accessory for washing lids. Capacity 5 **lids/basket**. Can also be used for smaller trays and flat items.





<b>Technical data</b>		<b>WTGL04</b>	<b>WTGL08</b>			<b>WTGL05</b>
Type		Fixed Rack	Fixed Rack	Roll-in single Rack	Roll-in double Rack	Pass-through
Meals/day		500	2000	3000	4000	800
Capacity (GN 1/1)*	GN 1/1	4		8		5
	GN 1/1 per hour	51	115	122	144	112
External dimensions	width	mm	845		1452	850
	depth	mm	965		1106	980
	height	mm	1745		2029	1730
Loading Hole	width	mm	790		1290	760
	depth	mm	600		850	800
	height	mm	920		1300	720
Cycles	No of cycles		3	3		3
	Duration of cycles	3 mins 40 secs		2 mins 40 secs		2 mins 10 secs
		5 mins 40 secs		4 mins 40 secs		4 mins 10 secs
		7 mins 40 secs		7 mins 40 secs		6 mins 10 secs
Washing	Tank capacity	l	84		165	83
	Tank elements	kW	9		16	3
	Pump power	kW	3		4,4	2,6
Rinsing	Boiler capacity	l	13		14	11
	Boiler elements	kW	9		16	9
Water consumption/cycle	l/cycle		8	14		8
Total Power	kW		12,5	21		14,8
Voltage		400V 3 50Hz (no neutral)	400V 3 50Hz (no neutral)			400V 3 50Hz (no neutral)

Steam versions available as special execution.

\*Max capacity including handling GN 1/1 up to 200mm depth



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The Company reserves the right to change specifications without notice.

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